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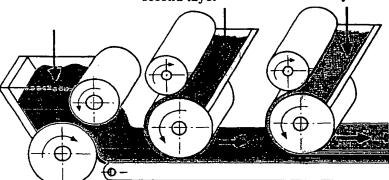
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(54) Title: NOVEL FRUIT FILLINGS, METHODS FOR THEIR MANUFACTURE AND THEIR USE IN NUTRITIONAL PRODUCTS

Primary hopper and slabforming drums for making base layer. Secondary hopper and slabforming drums for making and applying second layer Optional hoppers and slabforming drums for making and applying further layers



Conveyer belt to take layered slab through cooling tunnel and slitter

(57) Abstract: A fruit filling containing pureed fruit and wheat gluten is described. A nutritional bar comprising such fruit filling also is described. Methods of producing the fruit filling and bar also are described.

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